

La Chablisienne - Vaalorents 1er Cru | Chablis 1er Cru France (CHABLIS) – 2018

Domain

La Chablisienne

La Chablisienne was born in 1923 when a group of 180 small farmers joined forces to form a cooperative. Chablis, located between Paris and Beaune is a treasury of wines. The vineyards are located on both banks of the river Serein spread over 20 villages (6800 hectares). Of the 4,700 hectares in production, la Chablisienne alone represents 25%. Vaalorents is part of the Fourchaume vineyard and is only separated by a road from the Grand Cru mountain. You can call the wine a small grand cru at a low price.

Vinification

The grapes come from 35-year-old canes located on a lime-marl ground (kimmeridgien). Cold stabilization for fermentation. The malolactic fermentation takes place both in stainless steel cuves and small vessels. The wine then ripens for another 15 months sur lie (on dead yeast cells), again partly in stainless steel cuves and small barrels.

Taste

Light yellow color with green shimmering. Toasted nose, lime and grapefruit, some chalky minerals. In the mouth greasiness, complex and minerals with spicy notes. Chardonnay pure vinified, without too much oak.

Food pairing

Scallops, Lobster 'Belle Vue', Fish - Sole meunière, Fish - ray wings with capers, Fish - sea bass

General information

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 10°C - 12°C



